

## lekkie na lato

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (65.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3
Grain	Płatki owsiane	0.5 kg (11.6%)	60 %	3
Grain	Płatki orkiszowe	0.5 kg (11.6%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	55 min	10.5 %
Boil	Centennial	15 g	5 min	10.5 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %
Dry Hop	Centennial	45 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis